
Flaczki (in English)

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Język: Polski

Odwiedzono: 6682 razy.

Here is the recipe for flaczki.

Tripe Warsaw-Style

1 kg beef tripe

40 dkg mixed vegetables: onion, carrots, celery root, kohlrabe, parsley root, cabbage

50 dkg beef bones

6 dkg butter

3 dkg flour

dash of nutmeg, paprika, pepper, ginger, marjoram, salt

5 dkg hard cheese, grated

Clean tripe with a knife, rinse several times in warm water, scrub with a brush and salt, and rinse again several times. Place in a pot, cover with cold water, bring to boil, drain, rinse and cover with fresh water. In a large pot, place the beef bones and cover with water. Bring to boil, simmer 20 min. Add tripe and simmer for 4 hours. Add half of the vegetables during the last hour of cooking.

Julienne the remaining vegetables, melt 3 dkg butter in skillet, saute vegetables for a few minutes, add 1/2 a glass of water, cover and simmer until tender. Melt the remaining 3 dkg of butter in the skillet, add flour and cook until pale golden. Add a little bit of the broth from the tripe to the skillet until you have a thin sauce. Add the sauteed vegetables. Add tripe from broth.

Flavor to taste with pepper and nutmeg.

Serve in a soup tureen, and serve grated cheese, paprika, ginger, marjoram and basil separately, so everyone can flavor their own soup.

Please let us know how your surprise party worked out.

Good luck.

From: magdalenab@aol.com (MagdalenaB)

If you are go to market you can buy a clean tripe , You can safe couple hours. Have a good day

From: "S. Kwiatkowski" <s.kwiatkowski@canada.com>

MagdalenaB wrote: > Hi, Chris, here is the recipe for flaczki.